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caldron a second time. If, however, a contrary result has been effected, someone else will usually "try his hand." The whole process of rum-making is one in which the women do fully as much work as the men, and they also have "lucky" and "unlucky" hands in distillation.

Usually the ordinary distillation above described is considered sufficient. If, however, an exceptionally good rum is desired, as for use at certain feasts, a special process of fractionation is resorted to and the product of the ordinary distillation is redistilled. A special flavor is imparted to the rum at this time by putting into the caldron with it several of the large leaves of an aromatic herb which abounds in the region and which possesses an anise-like odor and flavor.

As previously stated, the chief use of sugar-cane is for making rum, but, as before described in speaking of foods, the Cayapa occasionally make syrup and also a kind of preserves. On the other hand, they never make sugar, as do the negroes of this region. Much raw cane is also chewed. The fibrous though tender stalk is, of course, not swallowed, but it yields a large quantity of rich, sweet juice which is highly relished. The cane is also frequently roasted in the coals; and in boiling cane-juice to make guarapo for distillation, stalks of raw cane are frequently cut up and thrown into the kettle to boil with the juice. The result of either the roasting or the boiling is a rich food with a flavor resembling that of maple, and is even more palatable than the raw cane.

Cacao (Cayapa, kaka'bō), from which chocolate is made, is extensively grown by the Cayapa, although